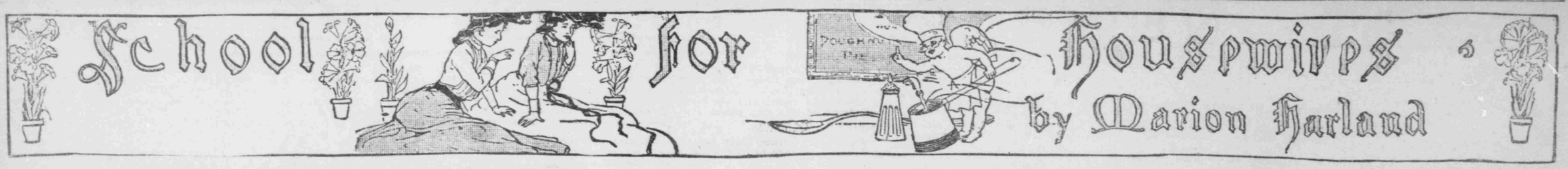
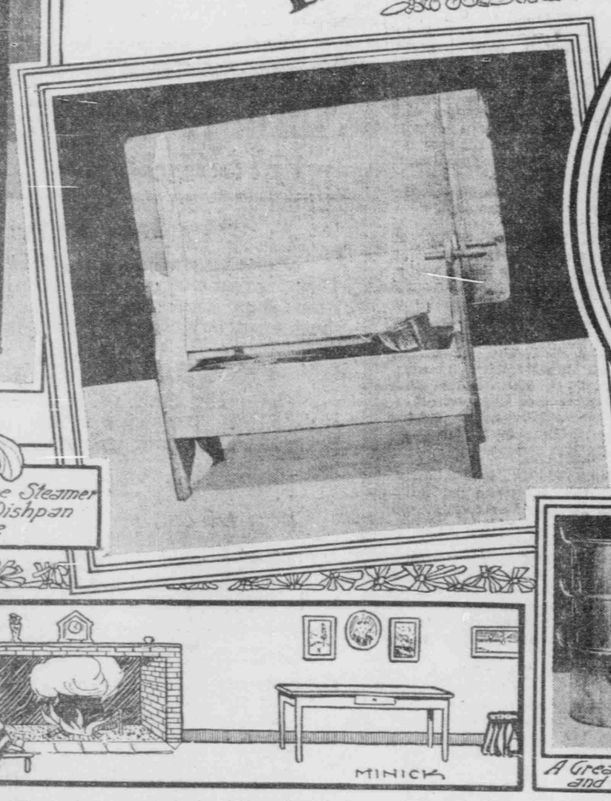



# IN ONE ROOM, OR TWO.

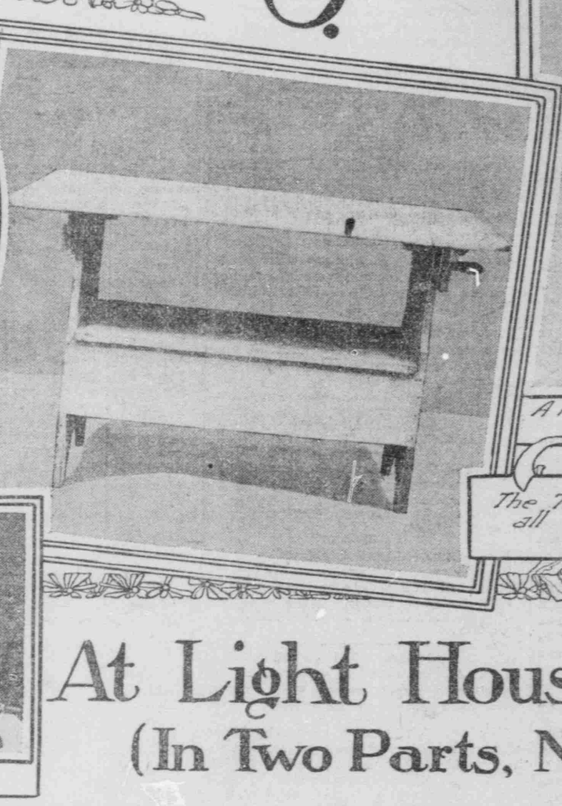
Secrets Disclosed

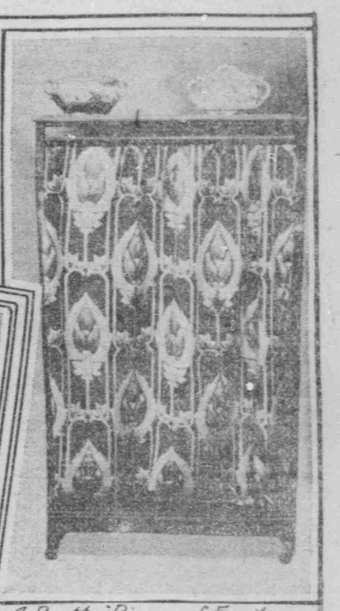
Where the Steamer and the Dishpan Live



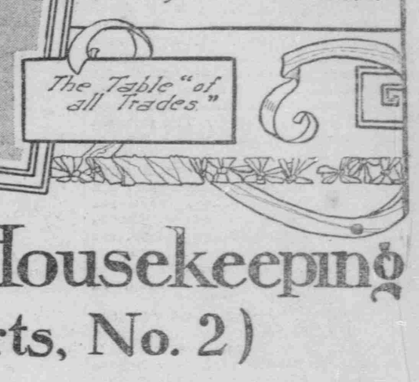


A Friend in Need.

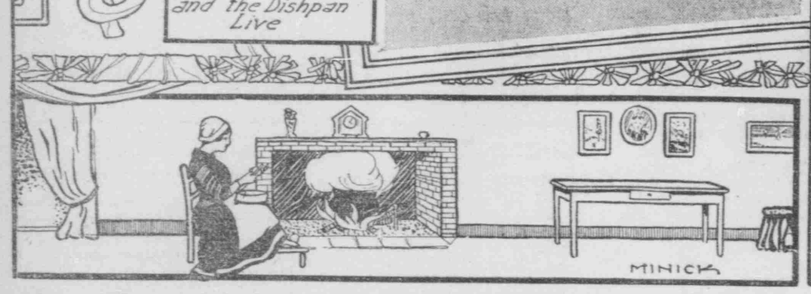




A Pretty Piece of Furniture.

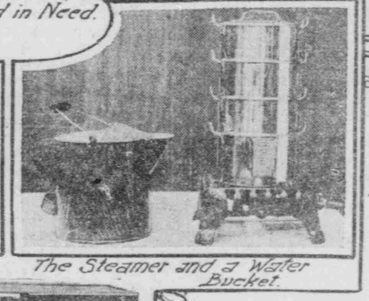


The Table "of all Trades."

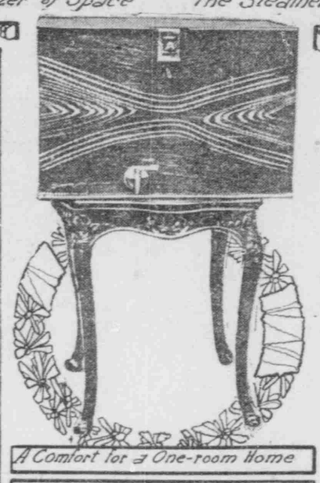





A Great Economizer of Space and Trouble.



The Steamer and a Water Bucket.



A Comfort for a One-room Home

The Ice Box Hidden

# At Light Housekeeping
## (In Two Parts, No. 2)

IN THESE days—alas!—many people are contented with a good bit less than a home; that is, a home in its truest, most beautiful sense—a home that stands on its own ground, complete in itself, with its two or three or four stories all at the disposal of the family to roam about in with perfect freedom; a home where there are not swarms of people living below, above, and on all sides; a home where one can go from cellar to garret, from front to back, from side to side, look from all windows, and in every place still be in his own territory. "A man's house is his castle," but nowadays people have forgotten the dear old sentiment, true and beautiful as it is. In this "castle" might a man guard the sweetest treasures in life. But he's not worrying about that now. He joins the hustle and bustle, and lets his "treasures" make out as best they can in up-to-date labor-saving apartments.

Oh, well, let us be optimistic, and fall to and offer some suggestions for condensed comfort to the housewife, who perhaps it as the bottom of it all. Furthermore, there is many a homeless woman busy breadwinning who would gladly give up her one or two rooms for a home if she could. To her, perhaps above all others, would some ideas be valuable.

The principle of such living is economy of space, and, following closely, comes the importance of tucking things away in such places that no one under the sun would ever guess what was there. No piece of furniture in such a home has any excuse for being there unless it can serve at least two purposes, and, perhaps, a half a dozen. In this need, a most treasured friend is the old-fashioned white-pine wash bench. Primarily it is a table; but with its top thrown back and pillows arranged on the seat, who would ever suppose it performed such humble duties as holding pots and pans? There, in truth, is where they are tucked away—in the box under the lid that forms the seat of the settle. This unassuming wash bench serves three purposes; closet, table, and settle. If painted in a plain color that harmonizes with the tones of the room, and always kept in immaculate condition, this piece of furniture, both when fixed up for company and when ready for business, will prove a most useful member of the "household."

An almost indispensable part of this abbreviated housekeeping paraphernalia is the steamer. It seems especially designed for the needs of room-dwellers. Several vegetables may be cooked over one burner from one tank of boiling water. The water, however, does not touch the vegetables; they are steamed, which, by the way, is the preferred method of cooking. There are four vessels, one upon the other, the lowest of which contains boiling water. The steam from this is communicated to each of the chambers above containing the vegetables, and finally emerges through the lid at the top. The principle is very simple, and the advantages gained by using such a method are quite apparent.

The ice-box is all important. No one can live without ice; that is, no one who has to take care of butter and milk and meat, and so on. The small refrigerator designed for a nursery or a sickroom is admirable for this home. The compartment holding the ice has a spigot by which to draw off drinking water, and another compartment with one shelf for the provisions. But this little refrigerator is rather an awkward thing to dispose of. The best way to do is to provide it with a table all its own, and cover it with a cretonne cloth to hide its homely proportions. (Perhaps it realizes its importance, and makes trouble accordingly!)

Closet room is not always to spare; in fact, there is usually a painful dearth of it. The dishes and kitchen utensils must be put somewhere. It is true, they are few in number and selected for only the simplest needs; but what there is of them should be suitably disposed of. A book case makes an admirable set of shelves for this purpose. On top may be placed cracker jars or ornaments, and the front may be covered by a cretonne or silk curtain. When closed, the piece has the appearance of a neat and tasty bookshelf. In here, too, on the bottom shelf, can be stowed the water bucket, which is an important factor when there is no running water in the apartment and it has to be carried from outside.

So much for a few suggestions as to furniture. But one important point not to be overlooked in the care of all culinary appointments. In such close quarters the most scrupulous care should be taken to keep everything absolutely clean—even more so than in one's own house, where there is a whole kitchen to run things in. The miniature refrigerator should be wiped out every day with a clean, wet rag, and once every week scrubbed with hot water and soap. The shelves and receptacles of all kinds should be kept clear of dust and all dirt. Everything should be in its place when not in use, and no odor should creep out from the box or shelf or stove. If sometimes it cannot be avoided, get rid of it at the earliest possible moment, and always keep open house to fresh air.

POT-ROASTING is an excellent method of utilizing what are known as second-best cuts of meat. I infer from what you, our correspondent, told me last week of your occupation, that economy is an important consideration with you. The study of second-best cuts is, therefore, one you should begin forthwith.

Get your butcher to cut a shapely piece, weighing about four pounds, from a round of beef. If, as a rustic marketer said of his steak, "it comes from pretty well down on the leg," it makes little difference except in the price. When it comes home, put aside until next morning. Then, while the house is in airing and odors will not cling and linger, put two tablespoonfuls of butter into a flat-bottomed pot; set over the fire, and when it hisses, lay in the meat. Cook briskly for two minutes; turn in the pot and sear the top of the roast in like manner. Then roll it over on the side, changing the position until every part is seared. Lift from the pot to a pan, and set in the oven to keep warm while you shred finely into the hot butter an onion, a carrot, a small stalk of celery, a little parsley, a small turnip and a tomato. Set all over the fire and cook for one minute; dip out half of the vegetables and spread upon the beef when you have laid it upon the rest in the bottom of the pot. Season with pepper and salt, dredge the meat with browned flour; cover closely and put at the side of the range, where it will heat slowly for half an hour.

### A Recipe "En Casserole."

When you are sure it is cooking—hot through and through—increase the heat for fifteen minutes, and, without lifting the lid, set the pot into the prepared hollow in the hay stove, and cover up tightly. In six hours it will be done. In ten it will not be overdone.

After you have dined upon it, set away with a weight upon the top. It will be a palatable cold cut for next day's luncheon, the vegetables giving it a delicious flavor. These may be rubbed through a colander into gravy for the hot meat, or added to your stock pot.

A casserole, as I explained some weeks ago, is a covered deep dish of glazed, fire-proof pottery much in use abroad, and which is rapidly gaining favor with us. I gave, at the same time, a recipe for chicken "en casserole." Today I offer a bit of cheap savoriness well suited to your means and time. Buy a lamb's liver for ten cents, a quarter pound of salt pork for four, a bunch of soup herbs for three. At luncheon time put four tablespoonfuls of minced pork into a frying pan, and, when it begins to brown, the minced herbs, including a small onion. Shake over the fire for three minutes, lay in the liver, cook for five minutes, turning it over and over to coat all sides with the mixture, and turn the contents of the frying pan into the heated casserole. Dredge the liver thickly with brown flour, add a cupful of hot, weak stock, season to taste, put on the cover, and leave in the oven for fifteen minutes before consigning to the snug burrow in the hay.

### My Own First Experiment.

Open your windows while the frying is going on, and by the time the casserole is safely deposited in the hay your rooms will be fresh and sweet for the afternoon. At dinner time disinter the hot casserole and serve the contents in it without other change. A few olives, halved, and added with the stock, are an improvement to a dish that cost 20 cents and tastes as if it cost $2. The liver is very good when cold and sliced thin.

My first experiment with the hay stove (for which we must invent a better name) was made with stewed fruit. A big basket of pears stood in the kitchen, ready for preserving. They were as hard as baseballs, although ripe, and my English cook, more ready than most of her countrywomen and class to embrace novel methods, suggested that we test the "new notion" upon them. The pears—firm of grain and obdurate to the knife—were pared, halved, put into a kettle with three tablespoonfuls of sugar to the quart, and a little water to prevent scorching, and set at the side of the range to come slowly to a boil. A box of suitable dimensions stood upon the kitchen table, the top beside it; the gardener, in his zeal to forward the experiment, brought in "enough hay"—as his compatriot scornfully told him—"to bed a cow." It was duly stuffed into the box, and an old duvet was brought from the attic to make assurance doubly sure. When the pears had passed from simmer to bubble, and kept this last up for five minutes, the pot was transferred swiftly to the "fireless stove," packed snugly under hay, lid, and duvet, and left until 8 o'clock next morning, having been put to bed at half past 8 p. m.

It was hot when we dug it out; the pears were as tender as jelly, yet unbroken and delicious in flavor.

Apples may be stewed whole in the same way, or sliced and cooked tender without sugar, put through a colander and sweetened for apple sauce.

Experiment for yourself, and let us know with what result.

Oatmeal is soaked for several hours, cooked for five minutes after the boil begins, and left in the hay until it is needed for table, when it will be smooth, tender, and far more palatable and wholesome than if cooked in the old way.

MARION HARLAND.

# FRIENDLY TALKS WITH THE HOUSEMOTHERS

### Marks on Cloth.

As you sometimes publish remedies for physical ailments, I venture to offer one for what is usually ranked as a minor ill, but which has at times given me almost unbearable pain. I allude to corns on the feet. Buy a bottle of spirits of camphor; then get some gum camphor and add it to the spirits until no more can be dissolved. This will give relief when all else fails, if applied on raw cotton and renewed several times.

May I ask the best way to restore a cloth jacket which has been trimmed with braid? In removing the braid the impression is left in a flattened line whereon it was used. I have tried vigorous brushing, but that does not seem to meet the difficulty.

T. D. S. (Seneca, Tenn.)

Again payment in advance.

Hang your jacket in the bath room and turn on the hot water until the room is full of steam. Shut door and windows and leave the garment in the steam for some hours. When cold and still damp, hang in the outer air.

### An Appeal for Help.

I come in the interest of a dear little baby five months old, who is as white as a lily for lack of sunshine. I have been ill since his birth, and am not able to carry him out. If some good mother has a baby carriage she does not want, or, in fact, anything on wheels, I am willing to pay express or freight. It will be a great happiness to both baby and myself. M. W. G. (Florida).

While it may seem to readers in Chicago, New York and California a far cry to Florida, be it remembered that our territory extends from Atlantic to Pacific, and from Hudson's bay to the Gulf of Mexico, and that we are all one household in interest and in sympathy. It will be a sincere pleasure to me if I am allowed to pass on the address of the Southern mother to any well-wisher and would-be-helper.

### Why Meringues Shrink.

I have learned two valuable tricks this summer, which may be useful to others like myself who learn by experience.

To keep the crust of lemon or custard pie from shrinking into oblivion, dampen the side of pie tin a little.

To boil over jelly successfully, take only six glasses at a time, put over a strong gas or gasolene flame, and boil as fast as possible for five minutes.

Can anyone tell me why a meringue sometimes shrinks from the edge of pie?

J. L. C. (Wheaton, Ill.)

Your meringue bakes too fast, or, as is more likely, it cools too rapidly after it is drawn from the oven. Never set a cooling meringue or pie or cake in a draught of cold air.

### A Budget of Useful Trifles.

I wonder how many of our Circle know any or all of the "trifles." I have collected into a sort of grab-bag of general information and am now sending to you instead of boring you with a whoiy original composition?

1. When black gloves become white at the finger tips, rub these with a few drops of good black ink mixed with the same quantity of sweet oil. Light suedes may be cleaned with white castile soap boiled in milk to make suds, rubbing them with flannel, then with warm water, finally with dry flannel.

2. Velvet ribbons which have become creased can be freshened by holding them over a pan of boiling water and brushing up the nap with a stiff brush. This process removes wrinkles and makes the velvet look nearly as well as new.

3. Equal parts of ammonia and spirits turpentine will take paint out of clothing. Saturate the spots two or three times, and then wash out in soapsuds.

4. To remove finger marks from the piano mix two tablespoonfuls of olive oil with one tablespoonful of vinegar; rub it with a soft cloth, then polish with clean chamois skin.

ELEANOR (Los Angeles, Ca.)

Your "trifles," if not original, are useful and sensible. Yet I think a better and easier way of cleaning gloves is to wash them on the hand with clean flannel, dipped in skim milk, then rubbed upon white soap, rinsing this off with milk, wiping and laying within the folds of a towel to dry.

### Taking Care of a Velvet Coat.

Will you please tell me in your paper how to take care of a velvet coat in winter and summer, to keep moths, etc., out of it? Also, whether I should keep it in a box or hung up?

D. S. (Chicago.)

Moths never eat velvet, silk, or cotton, wool ebing "the chief of their diet." Hang in a wardrobe by loops attached to the armholes, and throw a light cloth over it to keep off the dust. If kept in a box, spread tissue paper between the folds and lay nothing upon the coat that might crush the nap.

### Recipe Asked For.

Will you kindly send me, as soon as convenient, the recipe for "Spanish Stew"—the one which is made of fried spring chicken and has the sauce of tomatoes, onions, garlic, peas, mushrooms, etc.?

L. V. A. (Minneapolis.)

Referred! The enumeration sounds like a very miracle of savoriness. Who can make the manufacture a delightful possibility to each one of us?

# "Pick-Up" Work for Odd Moments

PERHAPS nothing shows up the value of spending odd minutes wisely as pick-up work does. Somehow stitches get taken, then that there never would have been time to do if planned for in the regular order of time.

Stray anecdotes of famous people tell of marvelous things accomplished by putting odd time to account. There's a story of a man who began (and ended) his most famous book in the times of waiting for people to keep appointments—they were almost invariably a few minutes late. There's another of the woman who invented some labor-saving device, working out plans and model while she waited for the family to come down to breakfast. There was Gladstone, who always carried a book along—time spent in carriages was profitably employed by him instead of wasted.

Those stories are almost appalling, so great a waste of the "pennies and nickels of time" do they reveal. But it does pay to have things on hand (and at hand) ready to take up when actual work seems too strenuous to suit your mood, or when you are forced to wait for any one.

The centerpiece you need for your table, but never seem to have the time to embroider, may be started, and kept in a work box, or basket, by itself, with a thimble and scissors tucked in—extra ones, so that you won't have to disturb them for other work, and so give them a chance to be mislaid.

Don't be overambitious in planning your pick-up work. An elaborate rose centerpiece can't be taken up and put down in that fashion, and yet be done with skill and careful attention to shading and lighting. But eyelet work, or the old-fashioned but beautiful jewel work, or all-white embroidery, in any one of its many forms, is all plain sailing. One great advantage in using a single color is that it saves time and trouble in getting the things out.

Those stunning little sets of doilies—just a circle of scallops done in buttonholing on damask—are splendid for pick-up work. Pad the edges of a lot of them at once, and they're always ready.

Five or ten minutes show encouraging results in buttonholing.

As to knitting and crocheting—it has always been famous for just such times. Drawn-up work and such tireseme work as mending have been more or less overlooked in this capacity. Yet one woman did all but the most exacting bits of mending solely in odd minutes, and the smaller pieces of drawn work are as satisfactory as what is usually understood as white work.

# SUGGESTIONS FOR THE GUEST CHAMBER

MUCH has been said about looking after the comfort of guests; and much more could be said, for there will always be hostesses who neglect the welfare of their guests, in few ways or many. But the thoughtful woman is always on the lookout for new ideas of comfort for the stranger within her gates.

It is impossible for a person to carry about with her the comforts of her own boudoir. There are a few personal accessions to her toilet that she slips in her grip; but on the whole the most of her conveniences she leaves at home. Men manage, even at home, with a good deal less of toilet requisites than women; but they, too, miss the home luxuries when away. If the hostess has her guest chamber equipped with every possible substitute for home comforts, it will be a great factor in leaving the pleasantest impression in the minds of the guests.

If a man is to occupy the room, let her take away all feminine trinkets and fit it up with articles selected for masculine comfort. The men in her own family can offer suggestions, if she is at any loss in the matter. For instance, military brushes, manicure implements (which any guest will feel free to use if he has confidence in his hostess' immaculate housekeeping and well-ordered appointments; he knows they are for the use of guests, and are always carefully cleaned before being placed at each one's disposal), necktie holders, holders for trousers and coats, in the closet, as well as a bathrobe of Turkish toweling (easily laundered) and bath slippers of the same material.

A little furnishing that is much appreciated by many a guest is a small table with a tray on it, containing a tiny night lamp, a pitcher, a tumbler and a spoon. It is an added thoughtfulness if the hostess sees that this pitcher is filled with cool drinking water just before the guest retires.

If a woman is to occupy the room, let it be cleaned, of course, of all masculine appointments, though there are many comforts that men and women enjoy in common. And again, in the case of a man and his wife in the room, they both have to be looked after.

It will be appreciated if the guest finds on the dressing table the materials for manicuring, as well as the implements—powdered soap, cleansing fluid, polishing paste, and so on, all in dainty boxes and bottles of silver or glass or china. A woman should enjoy bathrobe and slippers, also, though, of course, made on smaller lines. The slippers should be without heels, so that they will fit any foot. There should be a clothesbrush and a hatbrush; also one or two coat hangers, and—very important—empty drawers, of bureau or chiffonier, or dressing table, wherein the guest can make himself perfect at home.

# JEWEL COLOR SCHEMES

MISTRESS FASHION has hit upon an idea that is rich in opportunity and that fortunately seems to have taken the public fancy. Another thing, it is in exceptionally good taste. Its very principle is harmony. It is—jewels to match a costume, or even hair and eyes. One more point; it is always striking—and anything that is good taste, harmonious, beautiful and striking, too, is surely just the thing.

For instance, suppose a blonde with brown eyes bedecks herself in golden brown? She wears a piece of sable fur. Around her throat a collar of topaz. Topaz jewels adorn her knuckles. Her hatpins are topaz, and maybe she wears a topaz ring. Imagine the result—golden hair rippling under brown velvet and brown eyes sparkling together with topaz.

Again, a brunette with a fat pocketbook dons red. There are no red furs, so she contents herself with velvets and a wee bit of gold lace on her gown. Rubies, of course, are the inevitable jewels for this.

Then for other schemes there are sapphire for dark blue, turquoise for light blue (of the turquoise shade), amethyst for lavender, emerald for green, diamonds for white. Any of the jewel combinations with black is also very effective.

# Some Excellent Recipes by Contributors

### Clam Chowder.

(By request.)

Chop a half pound of fat salt pork, put a layer of the pork in the bottom of the pot, cover with a layer of clams, sprinkle with a little minced onion and parsley, and put in a layer of split and soaked Boston crackers. Proceed in this way until seventy-five clams are used. Then sprinkle with pepper and salt and cover with cold water. Bring slowly to a boil and simmer for an hour. Drain off the liquid and return to the fire. Thicken with a lump of butter rolled in flour and add a cupful of tomato juice. Return the other ingredients into the pot, bring to the boil, and send to the table.

### Lobster and Mushrooms a la Newburg.

Two cupfuls of lobster meat cut into dice and half a pound of fresh mushrooms cut into dice of the same size. Make a roux in a frying pan of two tablespoonfuls of butter and one heaping tablespoonful of flower, stirred until smooth. Mix the lobster meat and mushrooms well together, season with paprica, salt, and a dash of onion juice. Turn into the smoking roux, cook three minutes, remove from the fire, add quickly three tablespoonfus of cream, beated, with a pinch of soda. Set over the fire for one minute, add a glass of sherry, and serve hot.

### Chicken Croquettes.

Mince enough cold roast chicken to make two cupfuls. Season with salt, pepper, and half pint of oyster liquor. Put into a saucepan and make scalding hot. Thicken a cupful of hot milk with a tablespoonful of hot roux, stir it into the chicken mince, and when the boiling point is reached remove it from the fire. When cold and stiff, form into croquettes. Crumb these and set on the ice for two hours before frying to a golden brown in deep, boiling lard or other fat, or in clarified drippings if you have it.

### Lentil Soup.

(By request.)

Pick over and wash one cupful of lentils, soak three hours, and put them on to cook in one quart of boiling water. Let them cook very slowly until soft, and the water reduced one-half. Rub the pulp through a strainer, add one pint of milk, and, when boiling, thicken with one tablespoonful of flour cooked in a tablespoonful of butter. Season with paprica, salt, and a little sugar and serve with croutons.

### PAPER PILLOWS.

Paper pillows are said to be very cool and restful during hot weather. Good manila paper should be used, and should be cut into tiny squares. The finer the squares are the lighter and cooler the pillow. The life of a pillow seldom exceeds two months of reasonable use.